

ROCKBARE

2016
GRENACHE
MCLAREN VALE



Grapes

100% McLaren Vale Grenache.

Vinification

In early March, Grenache grapes were delicately hand harvested from bush vines quite early in the season. At the winery, grapes were run across a mechanical sorting table to whole berries and tipped into open top fermenters. After a period of 3 days cold soaking, the must was allowed to warm naturally until inoculation with yeast for fermentation, which was carried out to dryness. Fermentation temperature was kept nice and cool between 20-25C, for 15 days, to retain the brightness and pretty aromatics of the wine. Upon completion of fermentation, the ferment was pressing through a basket press, and wine was packed up to a stainless steel tank and a few older French oak barriques for the completion of secondary malo-lactic fermentation. Upon completion of MLF, the wine was left for a couple of months on yeast lees to build some complexity before preparation for bottling early in September of the same year.

Colour

Bright cherry red with a youthful purple hue.

Nose

Vibrant & punchy, red fruit driven.

Palate

Bright and crunchy. Made to display its fresh lively red fruits, with some textural complexity from some maturation on yeast lees. A savoury finish with fine walnut-like tannins.

Analysis

Alcohol – 14.0%

pH – 3.37

Acid – 6.1

Sugar – Dry